Monday: Shrimp Night

Choose any of the following shrimp dishes served with choice of salad or soup du jour, and accompanied by a side of pasta with tomato sauce or vegetable du jour for only 22.95

*Rosalia Sautéed with roasted peppers, mushrooms, white wine

and a drop of tomato sauce topped with mozzarella

Parm Breaded with tomato sauce and topped with mozzarella

Fried Breaded and fried

*Francese Egg-battered & sautéed with white wine and lemon

Oreganata Baked in white wine & topped with toasted aromatic breadcrumbs

*Fra Diavolo Sautéed in a spicy plum red sauce with garlic and fresh herbs

*Scampi Sautéed with white wine,

lemon and garlic

*Chablisiennes Sautéed with white wine,

garlic and toasted almonds

***Primavera** Sautéed in a pink sauce

with mixed vegetables

*Gorgonzola Sautéed with peas and

mushrooms in a gorgonzola

cheese sauce

***Grilled** Marinated in olive oil, lemon,

served in a balsamic reduction

with fresh herbs

*Picatta Sautéed with capers, lemon,

and white wine

*Fantasia Braised with marsala,

mushrooms, and topped

with mozzarella

*Ricardo Sautéed with prosciutto,

marsala, and a drop

of tomato sauce

*Marinara Sautéed with a plum red

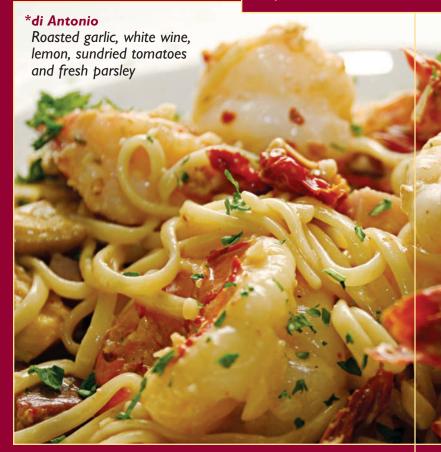
sauce and fresh herbs

Bottled natural or sparkling water

Please note

Our complete menu is available every day of the week including on specialty menu nights

Additional culinary creations by Chef Paolo available every day, ask your server for details





A Taste of Italy close to home



Tuesday: Pasta Night

RISTORANTE

Any pasta dish served with our house salad for only 17.95

Angel Hair Carbonara

Sautéed pancetta with onions & egg, white wine in a white sauce

Angel's Hair Filetto di Pomodoro

In a plum red sauce with prosciutto and onions

Baked Cheese Ravioli (House Made)

Ricotta filled, topped with tomato sauce and mozzarella

Baked Manicotti (House Made)

Ricotta filled and topped with tomato sauce and mozzarella

Baked Ziti Siciliana

Eggplant, ricotta, mozzarella in a tomato sauce

Cirioli alle Noci

Linguine pasta with walnut sauce. Walnuts, bread crumbs, cream, pecorino romano cheese and fresh herbs

Fettuccine Alfredo (House Made)

Cream sauce

Fettuccine Casalinga (House Made)

Peas, mushrooms, and prosciutto in a pink sauce

Gnocchi Bolognese (House Made)

Potato pasta in a pink meat sauce made of beef, veal, and pork

Penne Arrabiata with Sausage

In a marinara sauce with sausage and hot cherry peppers (Chef Paolo Lava Oil)

Penne Biancaneve

Gorgonzola, ricotta, pecorino, and mozzarella in a cream sauce

Penne with Broccoli

Sautéed in garlic and oil

Penne Genovese

All about one herb, basil, it is a green paste of basil, olive oil, garlic and cheese

Penne Mollicata

Chopped onions tomatoes, extra virgin olive oil, red wine, and topped with mollica (the soft inside of the bread) with a hint of hot pepper-flavored olive oil (Chef Paolo Lava Oil)

Penne Pomodoro

Prepared in our signature tomato sauce

Bottled natural or sparkling water

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Penne Pomodoro con Salsa di Carne

Prepared in Elisa's own meat sauce

Penne Primavera

Sautéed mixed vegetables with garlic and oil

Penne al Salmone

Chopped salmon sautéed in a pink sauce with white wine and capers

Penne Smeraldo

Spinach and ricotta in a tomato sauce

Penne Quattro Formaggi

Gorgonzola, ricotta, pecorino, and mozzarella with tomato sauce

Penne Zuccotto

Sautéed zucchini with garlic and oil

Rigatoni Broccolirabe & Sausage

Sautéed with garlic and oil

Rigatoni Calabrese

In a red sauce with onions, sausage, ricotta, and a hint of red wine and hot peppers (Chef Paolo Lava Oil)

Rigatoni, Chicken, Broccoli & Sun Dried Tomatoes

Sautéed in garlic and oil

Rigatoni Pesto Marinara

Garlic and fresh basil pesto in a plum tomato sauce

Rigatoni with Roasted Cauliflower

Garlic, extra virgin olive oil, semi-whole tomatoes, and pecorino romano cheese

Rigatoni Vodka

Pink vodka sauce

Spaghetti Aglio e Olio

Sautéed with garlic and olive oil

Spaghetti alle Acciughe

Sautéed with garlic, oil, anchovies, and a pinch of red pepper flakes

Spaghetti con Polpettine

Mini beef meatballs with tomato sauce

Spaghetti Puttanesca

Capers, olives, anchovies in a plum red sauce with garlic

Tortellini Au Gratin

Cheese tortellini in a cream sauce with toasted pecorino romano cheese

Tortellini Boscaiola

Cheese tortellini with wild mushrooms and pancetta in a cream sauce

- Gluten free or whole wheat pasta are available for an additional \$2
- Add chicken, meatballs, sausage or shrimp to your meal for an additional \$3

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Wednesday: Chicken Night

Any chicken entree below comes with your choice of a salad or soup du jour, as well as a side of pasta with tomato sauce or vegetable du jour for only 20.95

Alla Gallo Breast of chicken sautéed with arugula and diced tomatoes

in a white wine sauce topped with mozzarella

Alla Romana Chicken breast sautéed with artichokes, mushrooms,

onion & white wine with a touch of tomato sauce

Cacciatore Chicken on the bone braised in a red sauce with red wine,

mushrooms, and onions

Campagnola Roast chicken on the bone with peppers and potatoes

served in a red sauce with a touch of red wine and onions

Cardinale Chicken breast topped with prosciutto, roasted peppers

and mozzarella in a red sauce with white wine

Casanova Breaded and served with peas, mushrooms, & prosciutto in a pink

sauce topped with melted mozzarella

Cordon Bleu Breaded chicken breast filled with prosciutto, gruyère and swiss

cheese in a brown mushroom sauce

Francese Chicken breast egg-battered then sautéed in a white wine

and lemon sauce

In a Wallet Breaded Chicken breast wrapped with eggplant

in a red sauce topped with mozzarella

Marsala Chicken breast sautéed with mushrooms and onions

served in a brown sauce with Marsala wine

Paillard Grilled chicken breast marinated in fresh herbs and lemon

Parmigiana Breaded chicken cutlet topped with fresh tomato sauce

and mozzarella

Piccata Chicken breast served in a caper, lemon and white wine sauce

Portovino Chicken breast sautéed with portobello mushrooms, cognac,

port wine topped with mozzarella

Rollatini Chicken rolled up with spinach, prosciutto and mozzarella

in a white wine sauce with mushrooms and onions

Rosalia Chicken breast sautéed with roasted peppers, mushrooms, onions,

white wine and a drop of tomato sauce topped with mozzarella

Scarpariello Chicken on the bone sautéed with sausage, hot cherry peppers,

and potatoes, in a garlic and white wine lemon sauce with a hint

of rosemary

San Marzano Breaded chicken cutlet topped with a cold tomato salad

Sorrentino Chicken breast topped with prosciutto, eggplant and mozzarella

in a red sauce with white wine

RISTORANTE Ask your server how Elisa's can make many of our dishes gluten free for your dietary needs Please note Our complete menu is available every day of the week including on specialty menu nights Additional culinary creations

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